

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

COMPLETED

PERSON
RESPONSIBLE
FOR
CORRECTION

CORRECTIVE ACTION

#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>POTABLE WATER SYSTEM</u>					
1	*	EXCELLENT OPERATION AND MAINTENANCE WAS NOTED WITH THE POTABLE WATER SYSTEM TODAY.					<i><u>No corrective Action Required.</u></i>
2	06	FOUR MICROBIOLOGICAL SAMPLES PER MONTH WERE NOT BEING TAKEN IN THE DISTRIBUTION SYSTEM. (NEW OPERATIONS MANUAL 2000 GUIDELINE)				St. Ch. Engineer/E.H.S.	A FLETWIDE STANDARD FOR TESTING PROCEDURES IS TO BE IMPLEMENTED BY E.H.S.
3	08	A HALOGEN DEMAND TEST AND PH SHALL BE CONDUCTED ON THE SHORE-SIDE WATER SUPPLY BEFORE STARTING THE BUNKERING PROCESS WAS NOT RECORDED IN THE OTHERWISE EXCELLENT HALOGENATION RECORDS. (NEW OPERATIONS MANUAL 2000 GUIDELINES.)				St. Ch. Engineer	PROCEDURE WAS STARTED ON 07/29/01
		<u>SWIMMING POOL</u>					
4	09*	SWIMMING POOL FREE HALOGEN SEDIFUAL WAS 0.1 OOM AT TWO DIFFERENT LOCATIONS IN THE POOL. POOL WAS OPEN AND SWIMMERS WERE IN THE POOL. NOTE: STAFF IMMEDIATELY CLOSED POOL UNTIL 1.0-PPM LEVEL WAS OBTAINED.				St. Ch. Engineer	THE CHLORINE PUMP SUCTION FILTER WAS FOUND TO BE CLOGGED, THUS THE PUMP WAS NOT WORKING PROPERLY. FILTER WAS CLEANED DURING THE SAME USPH INSPECTION.
		<u>WHIRLPOOL SPAS</u>					
5	20	LENGTHS OF RUBBER HOSE WERE ATTACHED TO THE POTABLE WATER FILL LINE FOR WHIRLPOOL SPAS AND INSERTED INTO BUFFER TANK FILL LINE, CIRCUMVENTING THE AIR GAP. (HOSES WERE REMOVED IMMEDIATELY UPON DISCOVERY)				St. Ch. Engineer	THE RUBBER HOSES HAVE BEEN REMOVED.
		<u>CHILD ACTIVITY CENTER</u>					
6	20	DOMESTIC REACH-IN COOLER WAS BEING USED IN CHILD ACTIVITY CENTER. THIS COOLER DOES NOT MEET CONSTRUCTION CRITERIA OF OPERATIONS MANUAL. (NOTE NEW NSF CERTIFIED REPLACEMENT				Hotel Director/Ben Clement	THE REFRIGERATOR WILL BE REMOVED.

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			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
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		ON ORDER)					
		<u>HVAC</u>					
7	41	AIR HANDLING UNIT CONDENSATE DRAIN PANS AND COLLECTION SYSTEMS WERE NOT ACCESSIBLE FOR INSPECTION, MAINTENANCE AND CLEANING ENSURE SYSTEMS ARE INSPECTED AND CLEANED AS NECESSARY.				St. Ch. Engineer	CONDENSATION DRAIN PANS ARE TESTED AND CLEANED PERIODICALLY BY REFRIGERATION ENGINEER. DRAIN PANS WILL BE MADE ACCESSIBLE AS POSSIBLE.
		<u>LIDO FOOD SERVICE</u>					
8	26*	MOLD WAS FOUND IN ONE ICE CREAM MACHINE IN SEAM AT ICE CHUTE INTO STORAGE BIN. SEALANT IN THIS AREA HAD COME LOOSE.				St. Ch. Engineer	MACHINE HAS BEEN CLEANED. ONGOING MAINTENANCE PROCEDURE IN PLACE.
9	26*	SEVERAL SMALL PLATES IN CLEAN STORAGE AREA HAD FOOD RESIDUE ON THEM.				Food Mgr.	MANAGEMENT TO REINFORCE CLEANING PROCEDURES.
10	20	PLASTIC BINS OF FOOD WERE NESTED TOGETHER IN REACH-IN COOLER RATHER THAN SEPARATED FOR PROPER AIR CIRCULATION. ADDITIONAL SHELVING OR PANS ON SIDE SLIDE RAILS NEEDED IN THESE UNITS.				St. Captain	RACKS HAVE BEEN INSTALLED IN THE REFRIGERATOR.
11	25	A DAMP WIPING CLOTH AT THE HAMBURGER GRILL STATION WAS NOT STORED IN A SANITIZER SOLUTION.				Food Mgr.	CREW HAS BEEN RETRAINED IN "WIPIING CLOTH" PROCEDURES.
12	19	SNEEZE GUARDS ON BUFFET HAD BEEN TRIMMED TO MAKE THEM INEFFECTIVE FOR PROTECTION OF FOOD ON THE BUFFETS. (STAFF REPORTS THAT NEW SNEEZE GUARDS ARE ON ORDER)				St. Captain	STAFF CAPTAIN HAS ORDERED A NEW TYPE OF SNEEZE GUARD TO BE INSTALLED.
		<u>BARS</u>					
13	22	A LARGE PLASTIC BIN OF SOILED GLASSES WERE FOUND ON DECK IN A POOL BAR PANTRY.				Bar Mgr.	GLASSES WERE CLEANED DURING INSPECTION.
		<u>MAIN GALLEY</u>					
14	21	THE INTERIOR SPACES OF THE GRILLS AND FRYERS WERE NOT EASILY CLEANABLE.				Food Mgr.	ONGOING MAINTENANCE AND REPLACEMENT PROGRAM IS IN PLACE.
15	33	THE SCUPPERS IN FRONT OF THE TILTING PANS CONTAINED PEELING PAINT AND CORROSION.				St. Captain	SCUPPERS WERE REPAINTED.
		<u>APPETIZER PANTRY</u>					

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16	26*	THE LARGE CHOPPER BLADE WAS SLIGHTLY SOILED.				Food Mgr.	BLADES WERE CLEANED PROPERLY.
		<u>MAIN GALLEY</u>					
17	21	THE BANK OF OVENS CONTAINED LOOSE PROFILE STRIPS AND NON-EASILY CLEANABLE GAPS.				St. Ch. Engineer	CONTRACTOR WILL REPAIR WILL REPAIR STAINLESS STEEL PROFILES.
		<u>CREW DISHWASHING</u>					
18	22	PLATES EXITING THE DISHWASHER WERE SOILED WITH FOOD RESIDUE. THE CLEAN LANDING TABLE WAS SOILED WITH FOOD DEBRIS. IT APPEARED THAT THE RINSE SEGMENT OF THE DISHWASHER WAS NOT WORKING PROPERLY. ADJUSTMENTS TO THE DISHWASHER WERE MADE TO CORRECT IT DURING THE INSPECTION.				St. Ch. Engineer Food Mgr.	THE MACHINE WAS REPAIRED AND DISHES RE-WASHED DURING THE INSPECTION.
		<u>OFFICERS MESS</u>					
19	16	THE TEMPERATURE OF SLICED MELONS FOUND ON THE COLD TOP WAS 46 F.				Food Mgr.	MELONS WERE DISCARDED AND CREW WAS RETRAINED ON TEMPERATURE PROCEDURES.
		<u>FOOD SERVICE - GENERAL</u>					
20	33	SOME BROKEN AND CRACKED DECK TILES WERE NOTED IN VARIOUS AREAS.				St. Captain	TILES WERE REPLACED.
		<u>MAIN GALLEY</u>					
21	27	THE INTERIORS OF TWO OF THE GRILLS WERE SOILED WITH FOOD AND GREASE RESIDUE.				Food Mgr.	THE GRILLS WERE CLEANED IMMEDIATELY.